

MORE SHEEP NEEDED

Industry Not as Attractive Here as in Australia.

Department of Agriculture Just Completed an Investigation, Results of Which Are Published in Recent Bulletin.

(Prepared by the United States Department of Agriculture.)

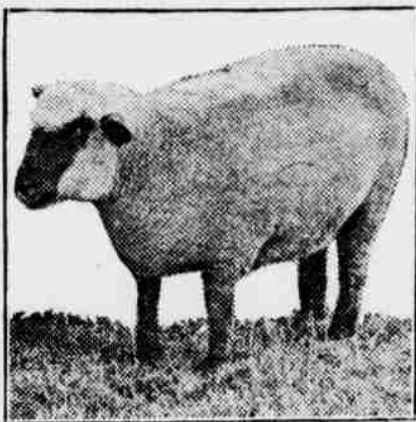
More and larger flocks of sheep are necessary to the full development of profitable agriculture in the middle and eastern states. Under present conditions sheep raising in this country has not proved as attractive as in Australia and New Zealand, and in consequence the department of agriculture has recently conducted an investigation, the results of which have just been published in Bulletin 313, into the basic principles of the industry in those countries.

In New Zealand, says this bulletin, sheep raising is conducted on lines midway between those followed in our farming states and those in the range states. In Australia the sheep industry is, in the main, what would be called in America a "range proposition." With a total land area of a little more than the state of Wyoming, New Zealand has about 24,500,000 sheep as against 4,500,000 in Wyoming. The average size of the New Zealand flock is now 1,124 and seven-eighths of the sheep are in flocks of more than 500 head each. In Wyoming the average size of the flock is nearly 3,000 head. From one to eight sheep per acre are maintained in New Zealand on land which has been plowed and sown to artificial grasses. If the land has been surface sown without plowing, this number is reduced to from one-half to two sheep per acre. Land valued as high as \$150 an acre has been profitably kept in grass for grazing alone, and nearly one-half of the occupied area is used mainly for sheep. The important place thus occupied by sheep in New Zealand is declared to be evidence of the possibilities of profit from valuable land devoted to well-managed flocks. The size of these flocks insures for them an interest and care which is not so frequent in the farming states in America.

In Australia conditions more nearly resemble those in the American range states. Much of the Australian

land is in no danger of having his land grazed by other persons' flocks. Under the leasing system employed in Australia, the sheep owner secures for long periods of time, at prices varying with its value, absolute control of the land he uses. When the government is ready to resume the land in order to divide it into smaller allotments, the sheep owner is recompensed for whatever improvements he may have made, and is, in addition, permitted to retain his own central homestead. In the opinion of the Australians the additional security and the permanence of the business more than compensate for the rent paid to the state. In America, stockmen themselves are inclined toward this point of view, as some means of controlling and improving the public grazing lands is believed to be urgently needed.

In another important respect, sheep raising in Australia differs from that



Hampshire Down Shearling Ewe.

on the American range. In Australia the flocks are not kept collected and under the care of herders, but are fenced into "paddocks" which vary from 5,000 to 10,000 acres in size. Here they are left to run at will under practically natural conditions. In many cases they are only rounded up once a year for shearing. Even at lambing time there is little necessity for attention. This plan not only lessens labor—a difficult problem in all parts of Australia—but puts the sheep into better condition than when they are in charge of even the best herders. On the other hand, the fencing of the sheep run is, of course, an added expense, but this is considered as less important than the advantages already named.

The greatest difference of all, however, between the American and Australian sheep industries is probably to be found in the handling of the wool after it has been shorn. In Australia and New Zealand the wool almost invariably remains the property of the grower until it is sold to the manufacturer. Under this system the cost of actually shearing the sheep is only about one-half of the amount which the grower expends in preparing his wool for market. He himself divides the clip into various lots, and the grading is done with uniformity and exactness. Overclassing, however, is avoided. In one Queensland shed 10,000 two-year-old wethers were shorn and the clip divided into 11 classes. In a New South Wales flock of 7,000 head composed of ewes, yearling ewes and rams, 23 classes were made, but this is probably an instance of overclassing.

Despite the expense that this practice involves, the Australian is firmly convinced that he realizes more for his wool by selling it in such a number of distinct lots that the manufacturer can find exactly the kind of wool he needs for a particular fabric and can buy that wool alone. An additional advantage is the opportunity that this system allows of enabling the grower to determine the profit that he makes from each particular type of sheep and wool.

Production of Corn.

About one-fifth of the farm land in this country is planted to corn each year and the United States produces twice as much corn as all other countries put together.

TO PURIFY DRINKING WATER

More or Less Danger from Typhoid Fever and Dysentery in Using Water From Ditches.

(By W. G. SOCKETT, Colorado Experiment Station.)

Wherever ditch water is used for drinking purposes its use is always attended with more or less danger from typhoid fever and dysentery. This risk can be considerably reduced by treating the water with hypochlorite of lime or bleaching powder, which can be purchased in one-pound sealed packages from any drug store for about 25 cents per pound. Water in cisterns may be treated as follows:

For 5,000 gallons place one ounce of the bleaching powder (so-called "chloride of lime") in a vessel containing approximately two gallons of water; stir rapidly for about one minute; allow it to stand for five minutes so that the insoluble part of the lime will settle to the bottom; pour the solution into the cistern containing the ditch water, and by means of a long paddle stir vigorously so as to mix the hypo-

chlorite of lime thoroughly with the water. After 30 minutes the water may be used.

Holes in the Floor.

The floor with a hole in it is a good place for a fat hog to catch its foot and break a leg. The defective dairy or horse stall comes under the same class; all of which speaks in favor of the cement floor with a two-inch layer of packed clay, or one entirely of firm, smooth clay. Culvert and bridges also are to be closely watched, and holes and rotten spots in the boards promptly repaired.

Good Milk Strainer.

A good strainer for milk consists of three thicknesses of cheesecloth. Remember, however, that straining removes only the visible and least harmful dirt.

Horse in Strange Stable.

If you put your horse in a strange stable, be sure that he gets food, water and bedding. Be sure that the stall is wide enough for him to lie down in.

WITH ORANGE FLAVOR

DAINTIES THAT MAKE APPEAL TO THE PALATE.

Four Delicious Dishes May Be Made From the Juice and Pulp of This Probably Most Popular of All Fruits.

Orange Salad.—Cut off the tops of large oranges. Carefully remove pulp. Mix pulp with an equal quantity of sliced bananas and one-half the quantity of walnut meats. Marinate with French dressing. Place in orange shells. Chill thoroughly and serve with toasted crackers.

Orange Delight.—Soak half a box of gelatin in one gill of cold water fifteen minutes, now add three gills of boiling water, stir until dissolved; put into it half a pint of granulated sugar, three gills of sour orange juice and the strained juice of one lemon, stand in a cool place; harden in the refrigerator.

Place a couple of rounds of sliced orange in each individual dish, cover with the jelly, then a layer of soft custard or whipped cream as a mask. Serve ice cold with lady fingers.

Orange Icing.—Put one running-over tablespoonful of strained orange juice in a bowl, one teaspoonful of lemon juice and one teaspoonful of sherry wine or brandy, with a grated yellow rind of one small sour orange; let it stand for twenty minutes, then stir in half a cupful of confectioners' sugar, then the slightly beaten yolk of one egg; stir, now add sufficient confectioners' sugar to make it the consistency to spread easily over the cake; it should not run; spread evenly, then put in a cool, dry place to stiffen.

This icing will be rich and creamy, never becoming "rocky," like so many people make. If cake is rubbed on the edge with sugar the icing seldom runs off the sides.

Orange Pudding.—Take two eggs, two-thirds cupful of sugar, grated rind and juice of one large orange, one pint of milk, one tablespoonful of butter, four tablespoonfuls of bread crumbs. Beat the eggs until light and add sugar and orange juice. Scald milk and add butter and pour over the crumbs and add to the eggs, sugar and orange juice. Mix well and bake slowly and serve very cold.

Swedish Apple Pudding.

Take apples, pare and cut, and cook the same as you would for apple sauce, sweeten and add twice the amount of bread crumbs, one tablespoonful molasses, pinch of nutmeg and cinnamon. Mix together, add two eggs well beaten. Do not have it too soft (about the same as plum pudding). Butter a dish, put in and bake in hot oven till nice and brown. Serve with hard or brandy sauce. The crumbs are to be browned in frying-pan with a generous piece of butter. Cut them into dice and fry a golden brown, being careful not to burn. After that is done mix with apple sauce. Also put little bits of butter on top before you place in the oven and watch carefully so it will not burn. It is cheap and wholesome.

Grandmother's Apple Butter.

Bol one gallon of fresh sweet cider down to one-half its original quantity. Then fill the kettle with sliced sweet apples and let them simmer gently, but steadily all day, until reduced to about one-half their original bulk. Stir frequently with a wooden spoon or paddle, to prevent their scorching. If not boiled down sufficiently the first day, let cook longer on the second. Pack away in stone or wooden jars.

Some housekeepers prefer to use half sour apples. In this case, sweeten to taste when the apples begin to break. The butter is better, however, if left with the natural sweetness of the apples.

Potato-Baking Suggestion.

Choose potatoes of equal size. Brush them very clean, drop them into a basin of cold salt and water, then dry them. Place them on a baking sheet and bake in a moderate oven. When a fork will pierce them easily they are baked. The skins should never be eaten.

Taking Mud Stains From Silk.

Mud stains can be removed from silk if the spots are rubbed with a bit of flannel or, if stubborn, with a piece of linen wet with alcohol.

Cream.

Take half pint of cream, one cupful confectioners' sugar, three dessert-spoonfuls of cocoa, half teaspoonful of vanilla. Mix all together, then let stand one hour, and then beat until thick, and spread on cake.

Apricot Pie.

Two pounds evaporated apricots stewed in enough water to cover them and more; add two cupfuls of sugar and proceed as with any other pie; bake with two crusts. This makes three pies.



FREE!

ONEIDA COMMUNITY PAR PLATE SILVER WARE

Free With SKINNER'S Macaroni Products

HERE'S a fine opportunity to get a beautiful set of silverware for your table at no cost to you. Charming Bridal Wreath design. Guaranteed for ten years. Save the signatures from Skinner packages. Write us and we will give you full details. Also tell you about the

Nine Different Skinner Products

Macaroni, Spaghetti, Egg Noodles, Cut Macaroni, Cut Spaghetti, Elbows, Soup Rings, Alphabetos, Vermicelli. Can be cooked into 58 different dishes. Can be combined with meat, cheese, tomatoes, fish, mushrooms, oysters, etc. Serve Skinner's often and cut down on meat bills.

Send Coupon Today Get a complete set of Oneida Community Par Plate Silverware free. We will tell you how. In the meantime save the signatures from Skinner packages. All good grocers sell Skinner's Products—cheaper by the case of 24 packages.



Skinner Mfg. Co.
The Largest Macaroni Factory in America
Dept. C
Omaha, Neb.

Skinner Mfg. Co., Dept. C, Omaha, Neb.
Please send me full information how I can obtain Oneida Community Par Plate Silverware free, by saving the trade-mark signatures from Skinner's Macaroni Products.
Name _____
Address _____

A woman's interest in a divorced man never lets up until she discovers why he was divorced.

The rolling stone gathers no moss, but the high roller scatters a lot of "dust."

Grand Prize, Panama-Pacific Exposition, San Francisco, 1915
Grand Prize, Panama-California Exposition, San Diego, 1915

Baker's Breakfast Cocoa

The Food Drink Without a Fault



REG. U. S. PAT. OFF.

THE GENUINE BEARS THIS TRADE-MARK,
AND IS MADE ONLY BY

Walter Baker & Co. Ltd.
Established 1780 DORCHESTER, MASS.



Three Hundred Million Bushel Crop in 1915

Farmers pay for their land with one year's crop and prosperity was never so great.

Regarding Western Canada as a grain producer, a prominent business man says: "Canada's position today is sounder than ever. There is more wheat, more oats, more grain for feed, 20% more cattle than last year and more hogs. The war market in Europe needs our surplus. As for the wheat crop, it is marvelous and a monument of strength for business confidence to build upon, exceeding the most optimistic predictions."

**Wheat averaged in 1915 over 25 bushels per acre
Oats averaged in 1915 over 45 bushels per acre
Barley averaged in 1915 over 40 bushels per acre**

Prices are high, markets convenient, excellent land, low in price either improved or otherwise, ranging from \$12 to \$30 per acre. Free homestead lands are plentiful and not far from railway lines and convenient to good schools and churches. The climate is healthful.

There is no war tax on land, nor is there any conscription. For complete information as to best locations for settlement, reduced railroad rates and descriptive illustrated pamphlet, address Superintendent Immigration, Ottawa, or

W. S. NETHERY, Room 52, Interurban Bldg., Columbus, O.
Canadian Government Agent